

# LITERATI BAR & GRILL

BRENTWOOD



## DINNER

### STARTERS & SMALL BITES

<b>TOMATO BISQUE</b>	8.00	<b>CALAMARI FRITTO</b> Crispy calamari with saffron marinara & sauce gribiche	10.00
<b>WILD MUSHROOM</b> Cremini, portobello & shiitake topped with white truffle oil	8.00	<b>MEDITERRANEAN HUMMUS PLATE</b> Tahini, lemon juice, garlic, fresh mint and a hint of jalapeno. Served with housemade flatbread and extra virgin olive oil	8.00
<b>FRENCH ONION GRATINÉE</b> imported gruyère & toasted sourdough	10.00	<b>GRILLED ASPARAGUS</b> Fresh lemon juice, extra virgin olive oil and fresh cracked pepper	7.00
<b>STEAMED ARTICHOKE</b> wild arugula, white onion, champagne vinaigrette & balsamic egg aioli	10.00	<b>SONOMA GOAT CHEESE "SOUFFLÉ"</b> rosemary, thyme, shallots & toasted crostini	9.00
<b>CRAB CAKES</b> with apple & bacon salad, smoked jalapeno aioli Organic greens & banyuls vinaigrette	12.00		

### SALADS

<b>CAESAR SALAD</b> Dried mission figs, parmesan, sourdough croutons & fig dressing on a bed of fresh romaine	8.00	<b>THAI CHICKEN SALAD</b> Napa & red cabbage, carrots, mixed organic greens, oranges, cashews, wontons & citrus dressing	8.00
<b>SPINACH &amp; ARUGULA</b> tart apples, dried cranberries, celery, Danish blue cheese, candied walnuts & banyuls vinaigrette.	8.75	<b>ROASTED BEET SALAD</b> Roasted beets, mesclun greens, feta, candied walnuts & Dijon vinaigrette	9.00

### ENTREES

<b>STEAK FRITES</b> U.S.D.A. Prime 8oz. Hangar steak French fries with sauce vert & Dijon aioli	19.00	<b>FREE RANGE CHICKEN BREAST</b> Cipollini onions, carrots, roasted mushrooms, sautéed spinach, garlic mash potatoes & Dijon pan jus	19.00
<b>LITERATI BURGER</b> with gruyère, aged white cheddar, crispy onion rings, garlic aioli & homemade pickles on toasted brioche served with French fries	15.00	<b>FRESH IDAHO TROUT</b> sautéed spinach, navy white beans and herbed lemon brown butter sauce	17.00
<b>MEDITERRANEAN LAMB BURGER</b> Niman Ranch lamb with sun-dried tomatoes, feta, wild arugula, tomato, red onion, garlic aioli & fresh mint on toasted brioche served with French fries	16.00	<b>WILD KING SALMON</b> Wild salmon with spaghetti squash, roasted cremini mushrooms, asparagus & pesto	24.00
<b>STEAK STROGANOFF</b> red wine braised onions, shallots, mushrooms, crème fraiche, paparadelle pasta & cremini mushroom sauce	18.00	<b>P.E.I. MUSSELS &amp; FRITES</b> Steamed in vermouth, garlic, shallots & fresh herbs with grilled sourdough toast & garlic aioli	17.00
<b>PASTA PRIMAVERA</b> Seasonal vegetables, pesto, garlic, white wine, parmesan, wild arugula, extra virgin olive oil and linguini	16.00	<b>LINGUINI FRUTTI DI MARE</b> Shrimp, mussels, calamari, garlic & shallots, housemade marinara	19.50
		<b>LITERATI CIOPPINO</b> Shrimp, crab, wild salmon, mussels, & calamari in orange saffron broth with rouille & roasted garlic toast	23.00

### FLATBREAD PIZZAS

<b>MARGHERITA</b> with tomato, sweet basil, mozzarella & marinara	12.00	<b>GOAT CHEESE</b> with cremini mushrooms, caramelized onion, garlic, truffle oil & mozzarella	13.00
<b>SAUSAGE &amp; PEPPERONI</b> with marinara, mozzarella & parmesan	13.00	<b>ALSACE</b> with Niman Ranch smoked ham, gruyère, béchamel sauce, caramelized onion, parmesan & extra virgin olive oil topped with wild arugula	13.00
<b>BARBECUE</b> with barbecue sauce, red onion, cilantro & mozzarella	14.00		
<b>BLACK TIGER SHRIMP</b> with pesto, basil, sun-dried tomatoes & mozzarella	14.00		

### SIDES

<b>FRENCH FRIES</b>	5.00	<b>SAUTÉED VEGETABLES</b>	5.00
<b>FAULKNER SWEET POTATO FRIES</b>	6.00	<b>SAUTÉED SPINACH</b>	6.00
<b>TRUFFLE FRIES</b>	12.00	<b>GRILLED BREAD PLATE</b>	4.00
<b>GARLIC MASHED POTATOES</b>	4.00	<b>PETITE MIXED ORGANIC GREENS</b>	5.00

### DESSERTS

<b>PATY'S FOUR LAYER CARROT CAKE</b>	8.00	<b>HOT FUDGE SUNDAE</b>	10.00
<b>KAHLUA CAKELITERATI'S FAMOUS CHURROS (4)</b>	8.00	<b>HOMEMADE ICE CREAM &amp; SORBET</b>	6.00
<b>&amp; HOT CHOCOLATE</b> with fresh berries	10.00	<b>VANILLA BEAN CRÈME BRULEE</b>	7.00
		<b>LEMON TART</b> , fresh blueberries, Grand Marnier Creme	7.00

Please let us know about any allergies.  
18% gratuity added to parties of 6 or more.

EXECUTIVE CHEF CHRISTIAN DE LA VARA



BRENTWOOD



WHITE WINES BY THE GLASS

	GLASS	BOTTLE
CHARDONNAY LAETITIA	9.00	32.00
CHARDONNAY TREFETHEN	12.00	42.00
SAUVIGNON BLANC JOEL GOTT	8.00	28.00
ALBARINO VERDEMAR	9.00	32.00
VIOGNIER BRIDLEWOOD	9.00	32.00
PINOT GRIGIO CANDONI	9.00	32.00
PINOT GRIGIO SANTA MARGHERITA	13.00	45.00
REISLING PACIFIC RIM	9.00	32.00
ROSE LA GRAVETTE	8.00	28.00
PROSECCO ZONIN	8.00	28.00

RED WINES BY THE GLASS

	GLASS	BOTTLE
MERLOT DE TIERRA	9.00	32.00
ZINFANDEL HEITZ CELLARS	14.00	48.00
PINOT NOIR LAETITIA	12.00	42.00
PINOT NOIR CASTLE ROCK	12.00	42.00
CABERNET GUENOC	9.00	32.00
CABERNET LINE 39	10.00	35.00
SYRAH/GRENACHE DEEP SEA	14.00	48.00
BOURDEAUX REIGNAC	10.00	35.00
MALBEC DON NICANOR	12.00	42.00
RIOJA RAMON BILBAO	10.00	35.00
CHIANTI POGGIO BASSO	10.00	35.00

BEERS ON TAP

<p><b>SCRIMSHAW PILSNER</b> 4.4% abv <span style="float: right;">5.00</span>            North Coast Brewery Ft. Bragg, California            Subtle hop character, crisp clean palate &amp; dry finish</p> <p><b>UNIBROUE BLANCHE DE CHAMBLY</b> <span style="float: right;">7.00</span>            12oz 5% abv            Quebec, Canada            Wheat with subtle spices &amp; citrus</p> <p><b>WEIHENSTEPHANER, HEFE WEISSE</b> <span style="float: right;">6.00</span>            5.4% abv            Munich, Germany            Brewing since 1040 A.D            Naturally cloudy wheat beer            Wonderful yeasty fragrance &amp; taste</p> <p><b>UNIBROUE MAUDITE</b> 12oz 8% abv <span style="float: right;">7.00</span>            Quebec, Canada            Deep red-amber color with a rocky foam head &amp; an appealing aroma of wild spices &amp; floral hop notes            Spicy, vinous &amp; deliciously complex with a crisp hop finish</p> <p><b>CHIMAY WHITE</b> 8oz 8% abv <span style="float: right;">9.00</span>            Poteaupre, Belgium            This triple fermented Trappist ale is golden blond in color, unfiltered with a remarkable blend of malt and hops            Bright &amp; refreshing</p>	<p><b>AFFLIGEM TRIPPLE</b> 9.5% abv <span style="float: right;">9.00</span>            Belium Style Ale, amber in color, hint of zesty lemon with a smooth finish.</p> <p><b>GREEN FLASH WEST COAST IPA</b> <span style="float: right;">6.00</span>            7.3% abv            San Diego, California            Extravagantly hopped, full flavored, medium bodied &amp; copper colored</p> <p><b>ANDERSON VALLEY SUMMER SOLSTICE</b> 5.6% abv <span style="float: right;">5.00</span>            Boonville, California            Copper colored ale is smooth, malty &amp; lightly sweet, with a delicate hint of spice</p> <p><b>AVENTINUS</b> <span style="float: right;">8.00</span>            Bavarian Doppelbock alc. 8.2 %, double wheat complex spicy chocolate-like arome with a hint of banana and raisins</p> <p><b>OLD RASPUTIN RUSSIAN IMPERIAL STOUT</b> 9% abv <span style="float: right;">8.00</span>            Ft. Bragg, California            Rich intense brew with big complex flavors &amp; a warming finish</p>
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*Literati Beer Flight*  
**12.00**  
 Choose any of the four beers above and enjoy a sampling of some of the best beers available on tap!

BEERS IN THE BOTTLE

<p><b>SPATEN PREMIUM LAGER</b> 5.2% abv <span style="float: right;">5.00</span>            Golden light lager with a well balanced hop flavor</p> <p><b>WOODCHUCK GRANNY SMITH CIDER</b> 5.4% abv <span style="float: right;">5.00</span>            Made only from Vermont grown Granny Smith apples            Tart &amp; tangy</p> <p><b>TRIPEL KARMELIET</b> 8.4% abv <span style="float: right;">8.00</span>            Blond, robust, smooth &amp; fruity 3 grain top fermented beer</p> <p><b>DELIRIUM NOCTURNUM</b> 750 ml 9% abv <span style="float: right;">16.00</span>            Belgian ale that is strong, complex &amp; has lots of flavor &amp; character</p>	<p><b>FULLER'S LONDON PRIDE</b> 4.7% abv <span style="float: right;">5.00</span>            Smooth &amp; astonishingly complex beer with a distinctive malty base &amp; a well developed hop flavor</p> <p><b>ABITA PURPLE HAZE</b> 4.2% abv <span style="float: right;">5.00</span>            A crisp, American style wheat beer with raspberry puree added after fermentation</p> <p><b>HITACHINO WHITE</b> 5.5% abv <span style="float: right;">9.00</span>            A refreshing, mildly hopped, Belgian styled beer with a complex flavor of coriander, orange peel &amp; nutmeg</p> <p><b>WEIHENSTEPHANER KORBINIAN</b> 500 ml 7.4% abv <span style="float: right;">8.00</span>            Double Bock, with medium hops &amp; lots of malt with mild sweetness</p>
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*Book Sale*  
**4.00**  
 Heineken, Sierra Nevada, Saison Dupont, Old Speckled Hen, Guinness Stout